



Arts Undergraduate Society of McGill University
855 Sherbrooke Street West
Leacock B-12
Montreal, Quebec H3A 2T7

Tel: (514) 398 - 1993
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www.ausmcgill.com

Motion to Ratify AUS Food Sales Policy

Whereas the AUS suspended all sales of food and drink on October 28th, 2019 following an incident in the Burnside Basement where a SSMU group was fined for improper food handling,

Whereas the AUS - a non-profit organization - must follow regulations outlined by the MAPAQ (ministère de l'Agriculture, des Pêcheries et de l'Alimentation du Québec),

Be it resolved that the AUS will resume food sales starting February 3rd, 2020,

Be it resolved that the official new regulations (in Appendix A) will be released on the AUS website and Facebook page, as well as communicated to departments through email, on or before February 3rd, 2020.

Moved by,
Maheen Akter, VP Internal
Haidee Pangilinan, VP Services

Seconded by,
Stefan Suvajac, VP Finance
Brent Jamsa, CSAUS VP External



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Appendix A - Food Sales Regulations

If you are an AUS group looking to hold a food sale (including a bake sale or samosa sale), please ensure you abide by the following rules and regulations. For groups looking to serve beverages (coffee, tea, etc.) or pre-packaged food items (granola bars, candy), the below rules would not apply to your sale.

1. You may only table with food in the Leacock building.
2. On the morning of your booking, please go to the AUS office (Leacock B12) to pick up the following supplies from the AUS Assistants: a food warmer, plastic gloves, a serving spoon, hairnets, cleaning spray, a thermometer, an extension cord. These will all be provided in a large box.
 - a. Please be advised that your group is responsible for supplying clean serving utensils, napkins and plates.
3. Please ensure that all of your food is served in food-grade containers (i.e. Tupperware).
4. After you have finished tabling, please return the equipment and supplies to the AUS office on or before 5:00pm on the day of your reservation.
 - a. Please ensure that returned food warmers are washed before they are returned. Food warmers may be washed at the SNAX closet beside the Leacock porter's office.
 - b. If equipment is not returned by 6pm on the day of your reservation, you will incur a late fee of \$10/day.

Your tabling request must first be approved by the AUS Assistants, and you will be notified through email. Once your tabling request has been approved, the following procedures must be adhered to:

1. A copy of the permit, a copy of the "Potential Food Allergens" notice (*see Appendix A*), as well as a list of ingredients (*see Appendix B*), must be clearly displayed and made visible at the site on the day(s) of the event.
2. AUS groups pay no additional fees for tabling.

Please be reminded that any breach of this protocol puts your group at risk of spreading foodborne illness and that your group is responsible for any incidental fines by the Quebec government resulting from improper food handling.



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Finally, please read the [full AUS Food Sale Policy](#) to ensure you are following all protocols around equipment, cleaning, preparation and more.



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List of Ingredients Template (Appendix B)

List ingredients in descending order of quantity.

Item	Ingredients
Ex. chocolate chip cookies	Flour, brown sugar, white sugar, butter, eggs, vanilla extract, chocolate chips

